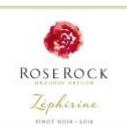


Kit #224C • W4

Domaine Drouhin Eola-Amity Hills Roserock Zéphirine Pinot Noir 2018

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2018 GRAPE Pinot Noir GEOGRAPHY Not Europe COUNTRY USA LARGER REGION Oregon SMALLER REGION Willamette Valley SUB REGION Eola-Amity Hills

Sight

BRIGHTNESS Day Bright CLARITY Clear COLOR DEPTH Light COLOR Ruby RIM VARIATION Ruby Stained Tears: None

Structure

RESIDUAL SUGAR Dry ACID High ALCOHOL Med+ TANNIN Med+ TEXTURE Lean / Tart FINISH Long COMPLEXITY High

Rationale

Oregon's Willamette Valley – located in the Pacific Northwest of the USA – is one of the world's relatively youngest and most promising wine regions. The best examples are remarkably similar to their equivalents from Burgundy– a comparison that is no doubt crucial to their continued success. A classic Oregon Pinot has a deep red cherry color with aromas of black cherries, stewed strawberries, and earthy notes of forest floor, wild mushrooms, and the occasional fresh herbs.

The Willamette Valley became an AVA in 1984. Celebrating the diversity of terroir within the Valley, in 2002, a group of producers banded together to create six new AVAs within the Willamette Valley. As a result, the Dundee Hills, McMinnville, Eola-Amity Hills, Yamhill-Carlton District, Chehalem Mountains, and Ribbon Ridge sub-AVAs were established, and the Van Duzer Corridor was also granted official status in late-2018.

The winemaking roots of the Drouhin family go back to Burgundy, 1880. A century later, Maison Joseph Drouhin ventured out of France with the establishment of Domaine Drouhin Oregon. Today, the Drouhin family's commitment to exploring and expressing the terroirs of Oregon has blossomed at Roserock in the Eola-Amity Hills AVA. A barrel selection of Roserock fruit, this wine shows the classic polish of a DDO bottling, burnished wood, cinnamon, and cedar, the strawberry fruit posh and tight. The texture is suave, with a sturdy frame beneath fresh, acid-driven red fruits.

Aroma & Taste

RED FRUIT Red Plum • Red Raspberry • Red / Sour Cherry • Strawberry Condition: Fresh, Ripe
BLACK FRUIT Black Raspberry • Black Cherry • Blackberry Condition: Fresh, Ripe
CITRUS FRUIT Mandarin • Orange Condition: Fresh Part: Flesh, Peel / Zest
FLORAL Lavender • Hibiscus • Rose Condition: Fresh
GREEN VEGETABLE Dark Leafy Greens
OTHER VEGETABLE Mushrooms (Brown) • Peppers (Red/Yellow) • Olive (Black) • Cola Nut
HERBAL Tea Leaf / Bergamot • Tobacco Leaf • Oregano • Chicory • Laurel / Bay Leaf
OTHER SPICES Sarsaparilla • Licorice (Black) • Sassafras • Licorice (Red)
ORGANIC EARTH Forest Floor • Turned Dirt / Potting Soil
OAK AGING Yes Oak Intensity: Medium
OAK INFLUENCE Baking Spice • Caramel / Toffee • Cardamom • Coffee / Bean
OXIDATION/NUTTINESS Hazelnut • Pistachio • Walnut
PERCEIVED WINEMAKING CHOICES Partial / Whole Cluster